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Report No.:

AFB23101130M01

Date:

2023/01/17



Product Name:

Non-Dairy Creamer 037

Sample Packaging:

Please refer to the photos for sample shown at the page of this report

Sample Condition/Amount :

Ambient temp./1 piece

Item No.:

Lot. No.:

茲證明此為「杏仁豆腐凍粉」之原料檢驗報告

Applicant:

Applicant address/ telephone number/ contact person :

Manufacturer/Vendor :

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Manufacture Date:

\_

Expiry Date :

Country of Origin:

Thailand

The above sample information is provided and confirmed by the applicant.

Sample Received :

2023/01/07

Testing Date:

2023/01/07

Test Results:

-Please refer to next page(s)-







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Report No.:

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| Test Item | Test Method  | Results | LOQ/LOD<br>(Note 3.) | Unit | Food<br>Sanitation<br>Standard |
|-----------|--|---------|----------------------|------|--------------------------------|
| 1         | TFDA recommended method revised on 2019/5/22. Method of Test for Phosphate in Foods. | 10.6    | 0.1                  | g/kg |                                |

#### Note:

- <sup>1.</sup> The test report merely reflects the test results of the consigned matters of the client and is not a certification of the legitimacy of the related products.
- 2. This testing report contains 4 pages and it's invalid when they are separated.
- 3. If the testing item belongs to quantitative analysis then this column describes Limit of Quantification(LOQ); If the testing item belongs to qualitative analysis then this column describes Limit of Detection(LOD).
- 4. Result reported as "N.D." or "Negative" denotes value lower than LOQ/LOD.
- 5. All items in this testing report is based on the request from client and we are responsible for that.
- 6. Phosphate is the collective terms of phosphate group, pyrophosphate group and tripolyphosphate. Limit of quantitative analysis for each phosphates is 0.1g/kg.
- 7. Phosphorus can be found among different kinds of food, therefore phosphate can be detected in the fresh meat. The background value of the phosphate content in the fresh meat could be differentiate due to originating from different sections, different sources, and also different pre-process procedures and preserve methods (refrigerated or frozen) If one is meat manufacture company, then related information of meat sources, manufacturing process,and quality change (change in the content of phosphate) of meat should be prepared beforehand. In order for regulatory authority to decide whether the phosphate content of meat is from the background value.
- 8. This testing item was performed by SGS Ultra Trace & Industrial Safety (UTIS) Laboratory(CUO23100251).
- 9. The report, AFB23101130M01, was reissued on 2023/01/17.

- END -



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Sample Photo

# AFB23101130





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### The information requested from client is shown as below:

### AFB23101130M01

| Test Item | Test Method                                | LOQ/LOD                                |
|-----------|--|--|
| Phosphate | TFDA recommended method revised on         | Please refer to the result table above |
|           | 2019/5/22. Method of Test for Phosphate in |  |
|           | Foods.                                     |  |
|           |  |  |

The testing method has been accredited by MOHW, which is marked with ★.

The externally provided testing method has been accredited by MOHW, which is marked with o.